

62

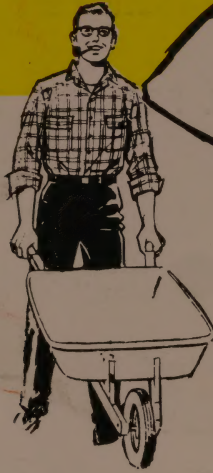
NATIONAL AGRICULTURAL LIBRARY
RECEIVED

JAN 15 1963

[1963]

VEGETABLE SEEDS

U.S. DEPARTMENT OF AGRICULTURE



BY
THE NATURAL DEVELOPMENT
COMPANY • Bainbridge, Penna.



TO OUR HUNDREDS OF FRIENDS

To our many old customers, thanks for your patronage. If you are not one of them, we invite you to join the ranks.

As per request, we have added some new items. These, as well as our old established seeds and other merchandise, are of the highest quality. Some of our VEGETABLE SEEDS are of types that cannot be found in the average Seed Store. We have tried them out at the Experimental Farm and have been delighted with the wonderful flavor and high yield.

USE FERTRELL FOR BEST RESULTS

Our edible seeds and grains are especially selected for purity and flavor. The EDIBLE SOY BEANS and CORNMEAL are our own, raised on the Experimental Farm. The SPICES and TEAS have been selected with only purity in mind. Our BOOKS are of recognized standard for honest information.

The prices quoted have been kept at the lowest level possible. Many are found to be in keeping with store prices even with the postal charges added.

Our product, FERTRELL, is the oldest and most asked for ORGANIC and NATURAL PLANT FOOD everywhere. FERTRELL must be used for everything grown to get that NATURAL GOODNESS in all Vegetables and the BRIGHTNESS OF COLOR in Flowers. Our rapid growth, in the manufacture of FERTRELL has compelled us to add additional factory space again for 1963.

To serve you better, our office will be moved to our Plant site at BAINBRIDGE, PENNSYLVANIA.

It is always our pleasure to serve. You can help us serve you better by filling out the Order Forms with the Name in full, easily understood Street and Post Office Address. If any special instructions, please write them clearly.

YOU WILL FIND IT EASY TO ORDER: Make your selections, mail to us, and we will fill your order to please you.

THE NATURAL DEVELOPMENT COMPANY

J. A. Johnson, *President*

Instructions for Ordering

USE ORDER FORM. List each item clearly and with prices given in catalogue. Prices given are quoted to include parcel post charges, except as follows: Any Seed, Spices and Tea Orders for less than \$2.50, add 30 cents for handling and postage.

Note special instructions under other items.

HOW TO SEND REMITTANCE

Remittance may be sent either by MONEY ORDER, BANK CHECK or DRAFT. Do not send currency. If you do, it should be registered; otherwise, we cannot be held responsible.

C.O.D. ORDERS NOT ACCEPTED

ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

THE NATURAL DEVELOPMENT COMPANY

Bainbridge, Pennsylvania

**USE FERTRELL FOR EVERYTHING YOU PLANT
FOR INFORMATION SEE PAGES 19, 20, 21 OF CATALOGUE**

Vegetable Seeds

In presenting our vegetable seeds included is a useful description with each type of seeds. As in the past our motto continues to be Quality and purity of our seeds. Seeds have been selected from sources that state organic methods are practiced. However, we cannot go beyond the claims of the growers. Our seeds are tested and no inferior seeds are knowingly sent to our customers. Even though failures will occur, usually from causes beyond our control, we will do everything to assist our customers. Our seeds are sold under the following non-warranty: The Natural Development Company warrants to the extent of the purchase price that seeds sold are as described with recognized tolerance. We give no further warranty, expressed or implied. For best results use "FERTRELL."

* NEW SEEDS

BEANS

GIANT STRINGLESS GREEN-POD. (56 days). Large, handsome pods of finest quality, some fully 6 inches long; very fleshy and entirely stringless. Very productive.

PKT. 30¢ LB. 45¢

SURE-CROP STRINGLESS WAX. (62 days). This is a grand bean. Absolutely stringless and a great rustresister. Will produce an abundance of long, yellow, flat pods. A profitable market variety and one of the best for the home garden.

PKT. 30¢ LB. 45¢

***DWARF HORTICULTURAL or CHERRY.** (54 days). This broad, long, flat, meaty Bean is very productive, of delicious flavor and absolutely stringless. It also makes a good dried Bean for winter.

PKT. 30¢ LB. 45¢

***WHITE HALF RUNNER.** (60 days.) Popular as a green Bean and dry Bean in the South and Southeast. Pods 4 inches long, $\frac{3}{8}$ inch wide, round, medium light green, stringy and fibrous at full size. Has a distinctive flavor.

PKT. 30¢ LB. 45¢

***CHEROKEE WAX BEANS.** (58 days.) A wax strain of Asgrow Black Valentine. It is in the same season and has an oval pod and the same ruggedness and productiveness. Plant large and erect; pods golden wax, oval, nearly straight, stringless at all stages, tender and of good quality. The most prolific wax-podded variety, equal in yield to the best green-podded types.

PKT. 30¢ LB. 45¢

***HARVESTER BEANS.** (60 days.) Another recent white-seeded introduction in the green-pod class; noticeably productive. More slender pods than most other white-seeded varieties and adaptable to

mechanical picking. Plant tall, dark green. Pods are $5\frac{3}{4}$ inches long, very straight and slender, medium green.
PKT. 40¢ LB. 75¢

***TENDERCROP BEANS.** (56 days.) Introduced by Dr. Wm. Zaumever of the USDA. Parentage is Topcrop and Tenderpod. Immune to common bean mosaic, New York 15 and jod mottle virus. A good canning and freezing variety. Grows 18 to 20 inches tall. Upright habit with dark green leaves; very productive. Pods set well up on plant. Pods are 6 x $\frac{3}{8}$ inches, round and slightly crease-back. Slender, smooth, meaty, dark green, with slow seed development.
PKT. 35¢ LB. 65¢

SHELL BEANS FOR WINTER USE

100 DAYS

WHITE NAVY or BOSTON PEA BEANS. Yields large quantities of white shell Beans, which are used for baking.
PKT. 30¢ LB. 45¢

LIMA BEANS

BUSH

FORDHOOK 242. (75 days.) Everybody loves these delicious, thick, roundish beans of just the right shade of green. The sturdy bushes bear the pods in clusters of 4 to 6, the pods averaging 4 large beans each.
PKT. 35¢ LB. 55¢

***HENDERSON'S DWARF.** (75 days.) Popular Baby Lima. Its flavor is excellent.
PKT. 30¢ LB. 50¢

POLE LIMA

GIANT-PODDED. (91 days.) The largest of all Pole Limas. Pods 7 to $8\frac{1}{4}$ inches long and $1\frac{1}{2}$ inches wide. The beans are extra large and of superb flavor. Vines 10 to 12 feet high. The pods are produced in clusters of from 4 to 8 until killed by frost.
PKT. 30¢ LB. 45¢

***DEER'S IMPROVED CHALLENGER or POTATO LIMA.** (92 days.) Beans round and thick, of delicious flavor, easy to shell. Immense cropper.

PKT. 35¢ LB. 65¢

BEETS

DETROIT DARK RED. (62 days.) The ideal beet for market gardeners. It is the darkest red and most uniform beet ever introduced. Just the right size top for bunching and will run better than 99 per cent, extremely dark red in color without visible zones.

PKT. 15¢ OZ. 35¢

EARLY WONDER. (55 days.) A very early dark red Beet similar to Crosby Egyptian in shape. It is sweet and tender and a good variety for the home garden.

PKT. 15¢ OZ. 35¢

***BUNCHING.** (60 days.) This splendid Beet is nearly a perfect globe, about 10 inches around, with smooth skin free from rootlets. The flesh is a rich blood-red, nicely ringed, never stringy and always tender and sweet. Excellent for canning.

PKT. 15¢ OZ. 35¢

BROCCOLI

EARLY GREEN SPROUTING (Cala brese.) (70 days.) Second-early type, forming large, compact central heads and very few laterals. Plants medium tall, attractive dark bluish green color.

PKT. 15¢ OZ. 35¢

***DE CICCO.** (60 days.) An extremely early strain, producing large heads. Excellent for bunching or freezing. Plants medium tall, light green and very productive.

PKT. 15¢ OZ. 40¢

CABBAGE

GOLDEN ACRE. (66 days.) An early Copenhagen type with small, round, quite solid heads. Plant dwarf, with few outer leaves. Used by truckers for the early market.

PKT. 15¢ OZ. 55¢ ¼ LB. \$1.35

LATE FLAT DUTCH. (Improved Strain.) 102 days. This has been selected especially for our trade, and seed was taken from the finest type of heads selected for solidity and uniformity.

PKT. 15¢ OZ. 40¢

SAVOY CHIEFTAIN. (88 days.) Flattened globe; very curly; outstanding quality.

PKT. 15¢ OZ. 55¢

***GREENBACK.** (68 days.) Heads are round to slightly deep, solid, medium in size. The color is a fine dark green and the leaves are ruffled or wavy at the edges. Stands cold weather and packs well for market or shipping.

PKT. 25¢ OZ. 55¢

***FERRY'S ROUND DUTCH.** (71 days.) A leading shipping and market variety. Heads almost ball shaped, 7½ inches in diameter, firm and of high quality.

PKT. 15¢ OZ. 50¢

CANTALOPES

No. 936 HALE'S BEST. (87 days.) A select strain of Hale's Best, larger than No. 36. Widely used by truckers and market gardeners. Fruit 6½ inches long, 5¾ inches in diameter, heavily netted with indistinct sutures; deep salmon-colored, thick flesh.

PKT. 15¢ OZ. 40¢

HEARTS OF GOLD. (95 days.) A fair-sized melon, with distinct ribs and quite heavily netted. The rich, golden flesh has a most excellent flavor and is very deep, having only a small seed cavity.

PKT. 15¢ OZ. 40¢

***PRIDE OF WISCONSIN.** (95 days.) Oval in shape, with tough, heavily netted rind. Flesh deep orange and very thick.

PKT. 15¢ OZ. 40¢

CARROT

CALIFORNIA BUNCHING. (77 days.) Tops small; roots bright orange, 8 inches long, almost cylindrical.

PKT. 15¢ OZ. 35¢

CHANTENAY. (70 days.) For home, market garden and storage. Roots 5 to 5½ inches long, 2¼ inches in diameter, deep orange, tapered, stump rooted; flesh deep orange.

PKT. 15¢ OZ. 35¢

RED-CORED CHANTENAY. (70 days.) A little more stump-root than its famous parent, Chantenay. Deep orange-red core.

PKT. 15¢ OZ. 35¢

***NANTES.** (68 days.) Six to 7 inches long and 1¼ inches in diameter; stump rooted, orange throughout. Fine quality.

PKT. 15¢ OZ. 35¢

***IMPROVED LONG ORANGE.** (88 days.) Eleven to 12 inches long, 2¾ inches in diameter, tapered to a point; deep orange. Heavy yielder.

PKT. 15¢ OZ. 35¢

CELERY

GOLDEN SELF-BLANCHING (114 days.) The American strain. Crisp, delicious, nutty flavor and absence of strings make our Golden Self-Blanching a real delicacy. The stalks are broad, thick and heavy, and easily blanch to a rich, appetizing golden yellow. One of the easiest celeries to grow, for it blanches with much less earthing up than most sorts.

PKT. 15¢ OZ. 60¢

***EASY BLANCHING.** (110 days.) For early use. Plant 20 inches tall, upright. Stalk 7 inches in length, thick, solid, light green. Blanches white if slightly earthed up.

PKT. 15¢ OZ. 60¢

SWISS CHARD

***FORDHOOK GIANT.** (55 days.) Leaves broad, upright in growth, and very dark green, crumpled or savoyed, with broad, white midrib.

PKT. 15¢ OZ. 40¢

COLLARDS

***VATES.** (80 days.) A recent introduction with open head, green ribs and waxy bloom. Hardy, medium tall; preferred by truckers.

PKT. 15¢ OZ. 40¢

SWEET CORN

GOLDEN GIANT. (84 days.) A cross between Golden Bantam and Howling Mob. Ears 6½ inches long, set with sugary, creamy yellow kernels.

PKT. 25¢ LB. \$1.30

GOLDEN CROSS BANTAM. (80 days.) Has 8 inch ears with 10 to 14 rows of delicious golden yellow kernels. The sturdy stalks grow 6 to 6½ feet high.

PKT. 20¢ LB. 85¢

IOCHIEF. (83 days.) A very productive yellow hybrid developed by Dr. E. S. Haber of Iowa State College. The large, attractive ears have mostly 16 rows of deep, narrow kernels of a very high cutting percentage. The sweet, tender kernels have a fresh, bright yellow color and a long holding ability. Iochief is drought resistant, vigorous, practically suckerless, and bears ears high on the stalk.

PKT. 25¢ LB. \$1.25

COUNTRY GENTLEMAN HYBRID. (85 days.) Ears 8 inches long, on a 7 foot plant. Plump, milky white kernels.

PKT. 20¢ LB. 85¢

No. 5, STOWELL'S EVERGREEN. (100 days.) The ears are large. Grains are white, deep and sugary.

PKT. 20¢

***NK 199** (84 days.) Sturdy plant 7½ to 8 feet tall, with wide dark green leaves and few suckers. Very vigorous. The ear is 7½ to 8 inches long, with 18 to 20 rows of deep narrow kernels, bright gold in color. Blocky shape; good quality for such a large ear. The flavor is exceptionally good and sweet. The enormous ears are a great attraction. Husks are attractive dark green, appealing to roadside and market customers.

PKT. 50¢ LB. 90¢

***SUGAR KING** (78 days.) Large-eared second-early golden hybrid. Ears 7½ to 8 inches long, with 14 to 16 rows of sweet tender kernels. Plants 6 to 7 feet tall, with sparse, dark green foliage. Delicious flavor and excellent quality for home gardeners and canning. This fine hybrid shows especially good spring vigor and produces excellent yields. Perfect for market stands.

PKT. 50¢ LB. 90¢

POPCORN

***WHITE RICE.** (10 days.) Pops pure white, very tender.

PKT. 30¢ LB. \$1.50

CUCUMBER

MARKETER (New Improved). (70 days.) Because of the fine fruit and exceptionally heavy crop, Marketer is rapidly becoming the outstanding favorite with growers of quality cucumbers. The slender, beautiful deep green fruits measure 8 to 10 inches long. Genuine originators stock.

PKT. 15¢ OZ. 35¢

***ASHLEY.** (60 days.) A new introduction by Dr. W. C. Barnes of the South Carolina Experiment Station. Fruit size and shape similar to Marketer; color slightly better. Resistant to downy mildew.

PKT. 15¢ OZ. 35¢

***PALOMAR.** (65 days.) A downy mildew resistant white spine variety. Fruit 2½ in. x 8½ inches long. Very similar to Marketer but less pointed. Color dark green.

PKT. 15¢ OZ. 35¢

***EARLY HYBRID CUCUMBER.** (58 days.) FRUIT—Slender, blunt ends, 8 to 9 inches long, 2½ inches in diameter, holds its dark green color well after picking. Flesh is crisp, white and unusually delicious. Small seed cavity.

VINE—Outstandingly vigorous, with large protective leaves. Its resistance to mosaic and downy mildew keeps the vines alive and productive long after most varieties have wilted.

Suitable for market grower, greenhouse, as well as home-garden use. May be used for both pickling and slicing by the home gardener.

PKT. 40¢

EGGPLANT

BLACK BEAUTY. (80 days.) The earliest large variety. Fruits rich, dark purple.

PKT. 15¢ ½ OZ. 40¢

***FLORIDA HIGH BUSH.** (85 days.) Upstanding; bears oblong, dark purple fruit off the ground.

PKT. 15¢ ½ OZ. 40¢

ENDIVE

DEEP HEART or IMPROVED FULL HEART. (85 days.) Improved Batavian of upright growth with a deeper, more compact heart; earlier. Large, thick, dark green leaves, slightly curled. Head blanches light yellow.

PKT. 15¢ ½ OZ. 35¢

***ALL HEART CABBAGING CURLED.** (98 days.) Large white head, white ribbed and extremely full hearted. Excellent variety for summer and fall growing.

PKT. 15¢ ½ OZ. 35¢

KALE

HARDY WINTER. (60 days.) Grows 1½ feet high, with an abundance of beautiful blue-green leaves which are densely curled and crumpled. Besides being very hardy, it forces a second crop of moss-curved leaves as soon as the first ones are gone. This new growth is of the finest quality and is ready for market during the winter and early spring months, when it demands fancy prices.

PKT. 15¢ OZ. 35¢

SPRING or HANOVER. (30 days.) A hardy, quick-growing, smooth-leaved variety. Sow at intervals of 10 days, so as always to have it young and tender.

PKT. 15¢ OZ. 35¢

***DWARF BLUE CURLED SCOTCH (Vates Improved).** (55 days.) This Kale is of a dark bluish green color, which it retains without yellowing, even after several days of transportation. It is very hardy and passes the severest winter without being harmed.

PKT. 15¢ OZ. 35¢

LETTUCE

GREAT LAKES. (75 days.) For home and market. Highly resistant to tip burn and slime. Heads well in summer and early fall.

PKT. 15¢ OZ. 50¢

IMPERIAL No. 44. (82 days.) One of the most dependable sure-heading types of Iceberg for this section.

PKT. 15¢ OZ. 50¢

SALAD BOWL. (45 days.) A large-growing, medium green variety, second early in maturity. Very slow to bolt to seed. Leaves are long and deeply lobed. Stands handling well. Good home-garden variety and is well adapted to prepacking. Salad Bowl is an excellent source of vitamins A and C.

PKT. 25¢ OZ. 70¢

***EARLY CURLED SIMPSON.** (45 days.) Early fine, large, loose heads, finely fringed and curled. Either white or black-seeded varieties.

PKT. 15¢ OZ. 50¢

***GRAND RAPIDS.** (43 days.) Popular loose-leaf variety.

PKT. 15¢ OZ. 50¢

***ICEBERG.** (80 days.) The earliest and largest header of its class; crisp and tender.

PKT. 15¢ OZ. 50¢

***PHOENIX.** (90 days.) Crisp heading. Head large, firm and solid, well protected by thick, heavy wrapper leaves. Rather erect in growth. Does not lose any of its firm quality when moved to market for long distances. Can be used either spring or fall.

PKT. 25¢ OZ. 70¢

***WHITE BOSTON SPECIAL.** (76 days.) Green-leaved Big Boston type without the red-tinged leaf edge. Popular among market gardeners.

PKT. 15¢ OZ. 50¢

LEEK

AMERICAN FLAG. (150 days.) Produces a large, thick stem and is of mild flavor.

PKT 15¢ OZ. 60¢

MUSTARD

GREEN WAVE. (50 days.) Bronze Med-al, All-America Selections, 1958. This is the longest standing variety in existence. It has large, thickly frilled leaves with a deep green color. Its resistance against drought and heat makes it a very attractive variety, since it gives the grower a better chance to market his crop over a longer period than any other variety.

PKT. 15¢ OZ. 35¢

ONION

WHITE BUNCHING. (95 days.) An extra-fine variety for early spring and summer use. Seed sown early in the spring will produce long green scallions which blanch white and remain tender for a long time. They do not form a bulb on the bottom.

PKT. 15¢

OZ. 60¢

YELLOW GLOBE DANVERS. (112 days.) One of the most extensively used yellow onions.

PKT. 15¢

OZ. 55¢

***PRIZETAKER.** (115 days.) Flesh white, of mild and delicate flavor. Large Onions are raised the first year from seed. The Onions sometimes go over 3 pounds under good culture, and the white flesh is of mild and delicate flavor.

PKT. 15¢

OZ. 55¢

***WHITE SILVERSKIN.** (100 days.) Ripens early - large mild in flavor, and excellent for winter use.

PKT. 15¢

OZ. 55¢

OKRA OR GUMBO

***IMPROVED DWARF GREEN PROLIFIC.** (50 days.) Of dwarf growth but immensely productive and very early. Short, thick, green pods.

PKT. 15¢

OZ. 30¢

***PERKINS MAMMOTH-PODDED.** (60 days.) Pods are of unusual length (8 to 9 inches) and an intense green color. Superior for canning.

PKT. 15¢

OZ. 30¢

PARSNIP

IMPROVED HOLLOW CROWN. (70 days.) A great cropper. Roots long, very smooth, white, tender sugary and of excellent flavor.

PKT. 15¢

OZ. 45¢

PARSLEY

CHAMPION MOSS CURLED. (70 days.) A distinct variety of unequaled merit, perfectly hardy and vigorous.

PKT. 15¢

OZ. 45¢

***TURNIP-ROOTED or HAMBURG.** (90 days.) The fleshy root is used for flavoring soups, stews, etc.

PKT. 15¢

OZ. 30¢

PEAS

EXTRA-EARLY ALASKA. (58 days.) Popular among market gardens for an early crop. The pods are of medium size, dark green and ripen almost at one time.

PKT. 20¢

LB. 45¢

LITTLE MARVEL. (62 days.) It matures very early and produces large crops. The vines grow about 15 to 18 inches high. Pods are dark green, fair sized, produced in pairs, and are closely filled with 7 or 8 peas of extra-fine flavor.

PKT. 20¢

LB. 45¢

DAISY or DWARF TELEPHONE. (70 days.) The pods are well filled with large peas of most excellent quality. Strong, thrifty vines 16 to 18 inches high, requiring no support.

PKT. 20¢

LB. 45¢

***VICTORY FREEZER.** (66 days.) A disease-resistant freezing and home-garden variety. Pods 3 to 3½ inches long, dark green, blunt, with a high percentage of doubles. Vine 24 to 28 inches tall, dark, medium heavy, of zigzag type.

PKT. 30¢

LB. 60¢

***WANDO.** (72 days.) Pods 3½ inches long, dark green, borne mostly double. Vines 24 to 30 inches tall, dark green. An excellent market-garden and freezing variety where small Peas are desired. Very productive under high temperatures.

PKT. 30¢

LB. 60¢

Late Wrinkled and Edible-Podded

Varieties

PEAS

***BLACK-EYED PEAS (Cowpeas).** (65 days.) May be used green or dried.

PKT. 25¢

LB. 45¢

***DWARF GREY SUGAR.** (66 days.) The pods as well as the Peas of this variety are edible, and both very sweet. Gray seed.

PKT. 30¢

LB. 55¢

***MAMMOTH LUSCIOUS.** (72 days.) Edible pod. Gray seed.

PKT. 30¢

LB. 55¢

PEPPER

CALIFORNIA WONDER. (75 days.) While similar in size and shape to Chinese Giant, this pepper is much heavier, the meat being about three times as thick. The flavor is sweet, and the keeping quality could not be better.

PKT. 15¢

½ OZ. 45¢

HUNGARIAN. (65 days.) Pale yellow turning to crimson. Very prolific.

PKT. 15¢

½ OZ. 60¢

***WORLD BEATER.** (73 days.) Excellent market-gardeners' sort.

PKT. 15¢

OZ. 60¢

***WONDER BOY.** (75 days.) A high-quality sweet bell Pepper with pendent fruits. Heavy yields of blocky, thick-fleshed fruit similar to California Wonder. Strongly resistant to mosaic. At marketing stage the Peppers are a beautiful glossy green.

PKT. 15¢

OZ. 60¢

PUMPKIN

***PUMPKIN—AUSTRALIAN.** The best PIE Pumpkin that can be found. Can be used as a cooked vegetable. Very firm flesh. Unusual in shape in color. Grown on the experimental farm for two years from seeds imported from Australia.

PKT. 20¢

***PUMPKIN — DECORATIVE.** A small pumpkin in unusual shapes, sizes and colors. A real conversation piece. Used as table decorations for THANKSGIVING and PARTIES. Adds beauty to festive baskets and makes a wonderful gift. Plant some and have a surprise.

PKT. 25¢

***JACK O'LANTERN.** (100 days.) A new Pumpkin of the right size and shape for best and easiest Jack O'Lantern carving. About 9 inches high and 7 to 8 inches in diameter, with smooth skin and firm, even-textured flesh. Color bright orange; fine quality.

PKT. 15¢

OZ. 35¢

RADISH

EARLY SCARLET GLOBE. (24 days.) Can be used for forcing and regular outdoor planting. Small, round, red; rich, crisp, tender flesh.

PKT. 15¢ OZ. 45¢ LB. \$1.50

CHAMPION. *All-American Winner 1957.* (28 days.) Ideal all-purpose for commercial growers and home gardeners. Longest standing of all summer radishes; stays juicy and crisp. True ball shaped, with strong tops. The only radish with extended maturity.

PKT. 15¢ OZ. 45¢ ½ LB. \$1.30

***ICICLE.** (30 days.) Slender, smooth, pure white roots that average about 6 to 7 inches long when matured. Quite early and of excellent quality.

PKT. 15¢

OZ. 35¢

RUTABAGA

MEYERS BEAUTY. (85 to 90 days.) Perfect globular shape, 5 to 6 inches in diameter, neckless. Skin is light yellow with deep bright purple top. Very uniform in cropping, it makes a splendid shipping variety and an excellent keeper. It has high feeding value, and the fine texture makes it very popular with market growers and as a table variety. Tops are moderately short. Has only a small root similar to turnip—no tap root.

PKT. 15¢

OZ. 40¢

SPINACH

VIRGINIA SAVOY BLIGHT-RESISTANT. (39 days.) This is a blight-resistant strain of Savoy. Vigorous and not long standing. Leaves somewhat smoother than other strains but inclined to bolt to seed earlier.

PKT. 15¢

OZ. 35¢

NEW ZEALAND. (70 days.) Thrives during the hottest weather in any soil, rich or poor. The tender tips may be cut every few days till frost.

PKT. 15¢

OZ. 35¢

SQUASH

BABY BUTTERNUT. (95 days.) Fruits are 9-11 inches long, 4-5 inches in largest diameter, nearly cylindrical with slightly bulbous base, dull pale orange, weight 2½ - 4 lbs., skin smooth and hard. Brilliant orange flesh, excellent flavor and quality, ideal home-garden baking type.

PKT. 35¢

OZ. 80¢

ZUCCHINI CARAVAZZI. (50 days.) Similar to Black Zucchini, but the color is light green. Great favorite with the Italians.

PKT. 20¢

OZ. 40¢

***ACORN or TABLE QUEEN.** (80 days.) A green-shelled variety resembling an acorn in shape; orange flesh. Weighs about 1 pound. Used when mature; cut in half, it bakes dry and sweet. Very prolific.

PKT. 15¢

OZ. 35¢

***GREEN-TINTED BUSH.** (55 days.) Particularly desirable for market gardeners on account of its green-tinted, well-scalloped, uniform, small-sized fruit.

PKT. 15¢

OZ. 35¢

TOMATOES

RUTGERS. (86 days.) Globe shaped, quite large, with flesh firm, red and very solid. Ripening begins at the center, insuring good color.

PKT. 15¢

½ OZ. 45¢

OZ. 80¢

DOUBLE RICH. (80 days.) A new tomato high in VITAMIN "C." Has 50 to 60 units of VITAMIN "C" as to 12 to 25 in other tomatoes. For VITAMIN "C" content this tomato is compared with Citrus Fruit. The plant is vigorous, bearing a wonderful crop of globe shaped, medium sized, deep scarlet fruit. The flesh is bright red, solid, meaty,

juicy with a small amount of seeds. If you have been looking for a tomato that can supply VITAMIN "C" in the summer when citrus fruit is in short supply, this is it. Try this double rich tomato; you will prefer it over all others. Last summer, after one taste of this unusual tomato, our customers at the farm would not have any other tomato. They are wonderful for canning and juices.

PKT. 25¢ ½ OZ. \$1.60 OZ. \$2.75

MARGLOBE. (Certified.) (77 days.) Vigorous plants bear a wonderful crop of uniformly globeshaped, large, deep scarlet fruits. The flesh is bright red, solid, meaty, juicy.

PKT. 20¢ ½ OZ. 60¢ OZ. \$1.00

EARLY CHATHAM — This is the earliest commercial tomato. It is a high yielding variety with a smooth red skin, weighing 3 to 4 ounces. Every year we have selected our stock seed from the earliest plants that bear many large tomatoes. Recommend this variety above all others for an early market tomato.

PKT. 20¢ ½ OZ. 65¢ OZ. \$1.15

*WONDER BOY F1

An Extra Large, Round, Midseason Hybrid. (78 days.) Extremely large fruit of deep globe shape, smooth and of excellent flavor, with small blossom scar. Scarlet-red, very heavy fruit sets in large clusters. In our trials many weighed 1 pound or more, with a wonderful Tomato flavor. Vines vigorous, large and uniform. Spreading, medium green foliage affords good cover. Very prolific yields.

PKT 50¢

WATERMELON

NEW HAMPSHIRE MIDGET. (67 days.)

This midget or icebox variety is very early and prolific. Round, 6 inches through, striped dark green or light green. Weighs up to 6 pounds. Rind is thin and will not stand shipping.

PKT. 20¢ OZ. 45¢

KLECKLEY SWEET, WILT-RESISTANT. No. 6. (88 days.) Fruits large, oblong, with dark green skin and very thin, quite brittle rind. Flesh bright scarlet with broad solid heart, most crisp, sugary and melting: entirely free from any stringiness.

PKT. 20¢ OZ. 50¢

Herbs

CULTURE. Herbs delight in a rich, mellow soil. Sow seed early in spring in shallow drills, 1 foot apart; when up a few inches, thin out to proper distances or transplant. They should be cut on a dry day just before they come into full blossom, tied in bunches and hung up or spread thinly where they can dry quickly.

ANISE

Leaves sweetly aromatic; used for garnishing. Seeds used for flavoring.

BALM

Bright green leaves deliciously scented lemon. Used as a tea, to flavor other drinks, as a medicine and for fragrance.

BORAGE

Used as a garnish for salads and drinks.

CARAWAY

Used in breads, cakes, soups.

CATNIP

Dried leaves and shoots used in teas. Attractive to cats.

CORIANDER

Seeds are large, spicy and aromatic. Used for bakery goods, confections and beverages.

DILL

Used for pickling.

FENNEL, SWEET (Finnocchio)

Shoots used in salads, soups. Seeds used in candy making.

HOREHOUND

Oil from leaves used for flavoring and medicinal purposes.

LAVENDER

Freshly cut, it is used in salads; or when dried is used in perfumery making.

ROSEMARY

Leaves used for seasoning.

SAGE

Used for seasoning and dressing.

SUMMER SAVORY

Used for flavoring.

SWEET BASIL

For flavoring soups, stews, salads.

SWEET MARJORAM

Leaves and ends of shoots used for seasoning.

TARRAGON

Used in salad dressings and special meat sauces.

THYME

Useful as an ornamental and for seasoning, also for making tea for nervous headache.

WORMWOOD

Used medicinally in tonics, dressings, liquors.

PKT. 25¢

Flower Seeds

Every garden should have at least one large bed of annual blooming flowers. For beauty and hardiness we have selected some of the hardiest and most easily grown seed. Many of them are old favorites. All are of the hardiest type and most of them can be cut for indoor display in the house.

SOW THE SEEDS either broadcast or in rows, and cover lightly — a good general rule is to cover several times the size of the seeds and press the soil firmly. Small seeds cannot come up if covered too deep. Very fine seeds should be sown on the surface and pressed into the soil. Cover the seed bed with a newspaper so the seed will not be washed out by rain or when watering.

To have the earliest blooms, flowers that stand transplanting should be sown early in boxes indoors. Water with a fine spray; do not let the soil dry out; do not keep the plants saturated, as they may damp off. When three or four leaves have formed, transplant 1 inch apart in boxes or in the open ground if warm enough.

Use "FERTRELL" for hardier plants and flowers that show their real natural color.

ANNUALS

ALYSSUM

PINK HEATHER. *All-American Winner for 1959.* Violet-purple flowers freely produced on low-growing plants. A fine border plant. 6 in.

PKT. 50¢

ARCTOTIS

LARGE-FLOWERED HYBRIDS. New African Daisy. Plants 1 foot tall with soft gray-green, wavy-edged leaves. The flowers are in pink, scarlet and yellow shades and white, each with a dark disc in the center.

PKT. 25¢

CALENDULA

POT - MARIGOLD. Free - flowering, showy annuals of easy culture, producing a fine effect in beds or mixed borders; valuable also for pot culture for winter and spring blooming. 1½ ft.

PKT. 15¢

ORANGE SHAGGY. Beautifully fringed or lacinated flowers of deep orange shaded lighter at center.

PKT. 15¢

COSMOS

SENSATION. Mammoth flowers, 4 to 5 inches in diameter, on long, strong stems. Blooms in 10 weeks from seeding. 4 ft. Mixed.

PKT. 15¢

GAILLARDIA

INDIAN CHIEF. Large, single flowers with dark brown center and showy, metallic red petals. Fine for garden display or cutting. 1 ft.

PKT. 15¢

LARKSPUR

ANNUAL DELPHINUM, Double Stock-flowered. Splendid annuals of easy culture. If sown early in spring will produce blooming plants in July. Will bloom earlier when sown in autumn. 4 ft. Mixed.

PKT. 15¢

ANTIRRHINUM - SNAPDRAGON

ROCKET MIXED F-1 HYBRID. Extremely vigorous. Flower spikes are long, thickly set with large, slightly ruffled florets. Robust plants, branching from base. Recommended for outdoor culture in summer only, not for glasshouse culture. 2½ to 3 ft.

PKT. 50¢

MARIGOLDS

PETITE MIXED. *All-American Winner for 1958.* Extra-dwarf strain, about 6 inches tall and 19 inches wide. Free flowering.

PKT. 25¢

SPUN GOLD. *All-American Winner for 1960.* Dwarf Chrysanthemum Flowered. Large, golden yellow blossoms profusely cover the neat dwarf plants from early summer to late fall. For low borders and massed bedding effects. 12 in.

PKT. 50¢

NASTURTIUM

Double Sweet-scented

DWARF GEM, MIXED. The dwarf, compact, globe-shaped plants are literally covered with many colored, giant double and semi-double, long-stemmed, sweet-scented flowers. 12 in.

PKT. 15¢

PETUNIAS

FIRE CHIEF. Newly opened flowers are a true scarlet-red, turning to deep salmon-rose with age. 12 inches.

PKT. 25¢

CARNIVAL MIXED. F-2 Hybrid Grandiflora. A strain outstanding for its even height and hybrid vigor. Plants dwarf and compact. Large flowers, some ruffled, some fringed. 12 inches.

PKT. 50¢

PORTULACA

Mexican Rose

SINGLE. Excellent for massing in beds of rockwork. Thrives best in a light, sandy soil and a sunny situation. Flowers of the brightest colors. 6 inches.

PKT. 15¢

DOUBLE. 6 inches.

PKT. 15¢

SALVIA

Scarlet Sage

There is nothing more effective in the fall or mid-summer than these bright scarlet flowers. Seed should be started either in the house from February until April or in hotbeds.

TALL SCARLET. Tall, late-flowering type. 30 inches.

PKT. 15¢

ST. JOHN'S FIRE. The earliest and dwarfest red. Extremely freeflowering, extra-early, dwarf selection from Blaze of Fire. 10 inches.

PKT. 25¢

SWEET PEAS

SPRING-FLOWERING CUTHBERTSON MIXED. A new type of Sweet Pea characterized by its excellent heat resistance. Comes into bloom midway between the early and late Spencers and continues much longer even in hot weather.

PKT. 15¢

ZINNIAS

Giant Cactus-Flowered

Plants of vigorous habit, from 2½ to 3 feet high. Mammoth flowers 4 to 6 inches across and 2½ to 3 inches deep, so closely resembling decorative dahlias that when placed by their side, it is difficult to distinguish one from the other. This new type is also valuable for growing under glass for cutting.

FINEST MIXED. Containing a wonderful range of beautiful colors.

PKT. 15¢

FANTASY OR CHRYSANTHEMUM-FLOWERED. Medium-sized flowers, 2½ to 3 inches across, informal in appearance. The shaggy petals are massed to make a rounded, double flower. 2½ to 3 ft. Mixed.

PKT. 15¢

GIANT CACTUS-FLOWERED CHERRY TIME. Beautiful 5-inch blooms of intense brilliant cherry or rose-red. Vigorous, well-branched plants. 3 ft.

PKT. 15¢

PRIDE OF DIELDRIN. Large blooms, 4 to 5 inches across. Outer petals golden orange, and the heart of the flower intense scarlet-flame. 3 ft.

PKT. 35¢

PEPPERMINT STICK. Medium-sized, Primula-type flowers borne on robust plants 2 to 2½ feet tall. Petals are striped in various color combinations, such as Red and White, Red and Yellow, Purple and White, Carmine and White, Orange and Yellow. It produces approximately 70% striped flowers.

PKT. 25¢

Spices and Herbs

"Whatever have you seasoned this with? It's delicious!"

Now there's a compliment every woman loves to hear — especially from another woman whose culinary prowess she respects. Perhaps surprising enough, it is the aroma of that sly pinch of black pepper in the spice cake which drifts so teasingly across the palate. Or the mingled spices and herbs in the pork roast. Or that new and tantalizing "something" in the deep dish sweet potato pie.

There are bound to be spices in most any dish which tastes unusually good. Spices are the main flavor source of the world's greatest cookery. When you realize that the completely stocked spice shelf could have as many as 50 to 60 containers of true spices, herbs, aromatic seeds, blends of spices, seasoning salts and dehydrated vegetable flakes, you can see that combinations are almost unlimited.

Such a spice shelf would be every good cook's pride and joy, but to be practical, you might start with a dozen of the most important: black pepper, cinnamon, nutmeg, garlic salt or powder, paprika, chili powder, oregano, celery salt or seeds, onion salt or powder, parsley flakes, poultry seasoning and mixed pickling spice.

You could hardly get along without cloves, bay leaves, dry mustard, red pepper, sage, allspice, ginger and possibly pumpkin pie spice. Most of these spices will be quite familiar seasoners of family favorite, but don't stop there. Use spices in ways which may be new to you: A quarter teaspoon ground ginger when seasoning a chicken: a shake of nutmeg with creamed spinach or sweet potatoes; cinnamon in chocolate dishes; a little oregano over broiled tomato halves. Once you see how easy it is, you can go on and on inventing new and exciting uses.

Feel free to experiment, for spices and herbs won't change cooking or make it necessary to change your old-standby recipes. Here, as in all the arts, observe the "golden mean." If a subtle bit of spice is marvelous, a lot may prove overpowering, so, until you've sampled your mixture, stir in an experimental one eighth teaspoon of spice at a time. This is only a for-instance since some spices are delicately good, others pungent, a few definitely "hot."

Salads acquire new character and new acceptance by the family when you add one of the herbs such as tarragon, basil, celery seed, dill, curry powder, garlic powder or salt, or marjoram to the dressing.

This spice know-how comes with a little experimentation and it is this kind of creativity which makes cooking a labor of love rather than a chore.

The Spices and Herbs listed on the following pages are carefully chosen for their freshness and purity. They are packed by one of the oldest spice houses in America, a firm that puts quality before price. All are packed in glass containers that not only show the content but are decorative on your kitchen shelf.

Why not order some today? Compare with the same product you get in stores and see the difference .

GET AN ADDED TASTE THRILL!

ALLSPICE, GROUND — Flavor resembles a blend of cinnamon, nutmeg and clove, hence the name Allspice. Delicious in cookies, spice puddings, relishes, pickles, tomato catsup and mince pie.

JAR, 1½ OZ. 50¢

ALLSPICE, WHOLE — Use sparingly to enhance the flavor of soups, sauces, game and meats.

JAR, ¾ OZ. 50¢

ANISE SEED, WHOLE — They are delicious sprinkled on sweet rolls, cakes, cookies, and coffee cake in baking.

JAR, 1¼ OZ. 50¢

APPLE PIE SEASONING — A perfect blend of spices to add the old fashioned tangy taste to your favorite recipe for apple pie.

JAR, 4 OZ. 75¢

BASIL, LEAF — This tender leaf also known as Sweet Basil came originally from India and Persia — now grown in the U.S. It is used widely in French dishes, and Italian dishes. Delicious flavoring in soups, stews, fowl, meat loaves and meat balls.

JAR, ¼ OZ. 50¢

BAY LEAVES — Native to regions bordering on the Mediterranean, also grown in the U.S. Bay leaves have a sweet pungent aroma and lend a delicious flavor to beef stews and tomato aspic and all tomato dishes and stuffings for fish and fowl.

JAR, ½ OZ. 50¢

CARAWAY SEED — Caraway seed came originally from Holland and North Africa. They add greatly to the flavor of soup stock and are extensively used in rye bread, sauerkraut, beets, new cabbage and meats such as pork, kidney stews and liver.

JAR, 1½ OZ. 50¢

CELERY SEED, WHOLE — Adds delicious flavor to potato salad, soup and stews.

JAR, 1 OZ. 50¢

CELERY SEASONING SALT — To add that delicate flavor of celery to meats, stews, soups and salads.

JAR, 2½ OZ. 50¢

CHILI POWDER — A true Mexican variety to capture the flavor of Mexican cuisine for chili con carni.

JAR, 1½ OZ. 50¢

CINNAMON, GROUND — The inner bark of the cinnamon tree. This aromatic spice came originally from Ceylon and Malabar. Indispensible seasoning for apple pie, apple sauce, all apple desserts, sweet rolls, coffee cakes and sauces for game.

JAR, 1¼ OZ. 50¢

CINNAMON, STICK — Used in sweet pickling, preserving fruits and as the "final touch" to hot toddies, rum grogs and the after dinner demitasse.

JAR, 1½ OZ. 50¢

CLOVES, GROUND — Cloves are the aromatic, unopened flower buds of a tall tree grown in Indonesia. The flavor of clove is delicious in soups, meat stews, pickles and fruit desserts.

JAR, 1½ OZ. 50¢

CLOVES, WHOLE — The perfect complement to baked ham, beef consomme, venison, preserves and baked apples.

JAR, ½ OZ. 50¢

COOKERY SEASONING SALT — A mixture of Malabar black pepper, salt, herbs and spices. Can be used in cooking or on the table. Adds zest to meats, soups, sauces, eggs and salad dressing.

JAR, 5¼ OZ. 50¢

CUMIN SEED — Native to Egypt and the Mediterranean region, this spice has a strong distinctive odor resembling that of caraway and a warm aromatic taste. It is used mainly with stews and roast meats and adds a good flavor to many root vegetables.

JAR, 2¼ OZ. 50¢

DILL SEED — The small dark seed of the dill plant came to us originally from Europe though now grown in the U.S. It is famous for its use in pickling, also for fish, meat, soups, salads, eggs and fried potatoes.

JAR, 1 OZ. 50¢

FENNEL SEED — From a fragrant East Indian plant of the Parsley family. A classic herb popular in Scandinavian cooking and baking hot breads, cakes, and cookies. Used in many Spanish and Italian dishes, in baked fish and potatoes and can be brewed as an aromatic tea.

JAR, 2½ OZ. 50¢

GARLIC POWDER — For just that "touch of Garlic" to be used in stews, roasts, meats, fowl and fish. Also delicious in salad dressing and potato salad, and Italian sauces. Use sparingly.

JAR, 1¼ OZ. 50¢

HERB BLEND FOR SOUP — A mixture of many herbs that add that extra pungent flavor to soup and stews.

JAR, ¾ OZ. 50¢

MACE, GROUND — Mace is the aromatic covering of the nutmeg seed. It comes from the East Indies. Used in pastries, cookies and baked goods, preserves; adds a delicious flavor to oyster stew and baked fish.

JAR, 3¼ OZ. \$1.50

MARJORAM LEAF — Known as Sweet Marjoram, it is the perennial herb of the mint family of France. Used in stuffing for fowl and fish, chopped meat, meat balls, sauces, and salads.

JAR, $\frac{3}{8}$ OZ. 50¢

MUSHROOM FLAKES — Dehydrated Mushroom Flakes which quickly add that rich flavor to all foods — sauces, salads, soups, etc.

JAR, $\frac{3}{8}$ OZ. 50¢

MUSTARD SEED, GROUND — Mustard is a spice native to Europe and Southwest Asia. This is a widely used spice with meats, sauces, fish, mayonnaise, French dressings and cream salad dressings.

JAR, $1\frac{1}{4}$ OZ. 50¢

MUSTARD SEED, WHOLE — A complement to meats, fish and a garnish for salads.

JAR, $1\frac{1}{4}$ OZ. 50¢

NUTMEG, GROUND — Originated in the East Indies. It has an aromatic odor and a warm aromatic slightly bitter taste. Used in custards, puddings, pumpkin and fruit pies, also gives a delicate flavor to cabbage and as a sprinkling on "egg nog," cauliflower and spinach.

JAR, $\frac{3}{4}$ OZ. 50¢

NUTMEG, WHOLE — Same as ground nutmeg. Used with a grater.

JAR, 1 OZ. 50¢

ONION CHIPS—These dehydrated chips of onion are many times the strength of fresh onion and should be used sparingly. Delicious in potato salad, fried potatoes, meat loaf and added to beef stock to make onion soup. If these chips are to be added to a drv mixture, they should first be soaked in cold water for 15 minutes.

JAR, $1\frac{1}{2}$ OZ. 50¢

ONIONS, MINCED WHITE — These are finely chopped particles of the onion bulb and give real flavor to stews, gravies and roast meats, hamburger and meat loaf.

JAR, 1 OZ. 50¢

ONION SALT — To add that "onion flavor" to meats, stews, fish, salads and eggs.

JAR, 2 OZ. 50¢

OREGANO, LEAF — A pungent Mexican leaf. Also grows in Italy and Spain. This herb is widely used in the seasoning of Mexican and Italian dishes, pork and tomato sauces and bean dishes.

JAR, $\frac{1}{4}$ OZ. 50¢

OREGANO, POWDERED—Used in making chili powder, excellent for kidney stew, sweet breads, Mexican bean dishes, hot sauces.

JAR, $2\frac{1}{2}$ OZ. 60¢

PAPRIKA — We prefer to use only the Hungarian variety as it is mild and sweet. Widely used as a garnish, also in goulash, stews, hashes, veal paprika, fowl, fish, game and a colorful topping for canapes.

JAR, $1\frac{3}{8}$ OZ. 50¢

PARSLEY FLAKES — Parsley, a biennial herb native to the Mediterranean region now is widely grown in the U.S. This is the herb most commonly used as its delicate aroma and taste lends greatly to all soups, sauces, baked fish and all root vegetables, potatoes and salads. Also as a colorful garnish on canapes.

JAR, $\frac{1}{4}$ OZ. 50¢

RED BELL PEPPERS — Dehydrated bell peppers diced. Try in egg dishes, meat loaf and stews.

JAR, $1\frac{1}{8}$ OZ. 50¢

GREEN BELL PEPPERS — Dehydrated bell peppers diced. Use with spaghetti sauce, string beans, egg plant and liver.

JAR, $2\frac{5}{8}$ OZ. 50¢

MALABAR BLACK PEPPERCORNS — This rare, extremely fine black pepper is a delight to all gourmets, grown in a relatively small area on the Malabar coast in India. Use with a peppermill.

JAR, $1\frac{1}{4}$ OZ. 50¢ JAR, $2\frac{3}{4}$ OZ. 75¢

LAMPONG, BLACK PEPPERCORNS — Grown in the Netherlands East Indies — These choice berries are sun-cured.

JAR, $2\frac{3}{4}$ OZ. 50¢

MALABAR PEPPER, GROUND — The most generally used of all spice.

JAR, $1\frac{1}{2}$ OZ. 50¢

PEPPER, WHITE — Ground white peppercorns. A mild variety of pepper. Used chiefly in dishes in which it is preferable not to have pepper show.

JAR, $1\frac{1}{4}$ OZ. 50¢

PICKLING SPICE, WHOLE — This is a famous blend of sixteen herbs and spices used for the pickling and relishes made from vegetables. Do not use for fruit pickling.

JAR, $\frac{7}{8}$ OZ. 50¢

POPPY SEED — The dried seeds of the poppy plant is an annual herb native to Asia. The blue rather than the black is preferred. They have a nut-like flavor and odor. Delicious for topping on rolls, bread or cookies.

JAR, $1\frac{1}{8}$ OZ. 50¢

POULTRY SEASONING — The ideal blend of herbs and spice. Add to your own bread stuffing or to a prepared stuffing for fowl, fish and pork roasts.

JAR, $1\frac{1}{4}$ OZ. 50¢ JAR, $2\frac{1}{2}$ OZ. 75¢

ROSEMARY LEAF — Came originally from Southern Europe. Now grown in in the U.S. It has a pleasant delicate flavor resembling sage and thyme. It is used to give delicate flavor to meats, soups, fish and salads. JAR, $\frac{1}{2}$ OZ. 50¢

SAGE LEAF — This finest quality sage is grown in Dalmatia. It has an aromatic spicy aroma, and should be used sparingly in soups, meats and all bread stuffing for fowl, fish and pork.

JAR, $\frac{1}{4}$ OZ. 50¢

SAVORY LEAF — A Spanish herb of the mint family. This very fragrant leaf is delicious in soup bread stuffing, beans, cabbage, stewed meats, poultry, game and boiled mutton. JAR, $\frac{3}{8}$ OZ. 50¢

SEAFOOD SEASONING—Seasoned salt, herbs, paprika and other spices. Sprinkle generously over fish or seafood before frying, broiling or baking.

JAR, $2\frac{1}{4}$ OZ. 50¢

SEASONING SALT — A mixture of Malabar black pepper, salt, herbs and spices. Can be used in cooking or on the table. Adds taste to meats, soups, sauces, salad dressings and corn on the cob.

JAR, $2\frac{1}{2}$ OZ. 50¢

SESEAME SEED — A small honey colored seed from the Orient. Because of its nut-like flavor, it is delicious topping for rolls, breads, cookies, cakes and candy.

JAR, $3\frac{1}{8}$ OZ. 45¢

THYME — A perennial shrub native to Southern Europe. This pungent herb is now grown in the U.S. Delicious in bread stuffings, fish sauces, soups, gumbos, shellfish dishes, meats, vegetables.

JAR $\frac{3}{8}$ OZ. 50¢

Barbeque Specialties

BARBEQUE MUSTARD — Old fashioned stone ground mustard seed carefully blended with choice vinegar sugar, salt and finest spices.

JAR, 6 OZ. 50¢

BARBEQUE RELISH — Skillfully blended cucumbers, onions, sugar, catsup, vinegar, horseradish, mustard seed, spices, tumeric and U.S. certified color added.

JAR, 6 OZ. 50¢

Tea

THE FINEST CUP OF TEA FROM YOUR OWN TEA POT

Probably no plant in all the world means more to more people than the lovely tea shrub.

Tea brings cheer and comfort to millions day after day — all kinds and classes of people in almost every clime and country. A cup of hearty steaming tea restores strength and spirit to those at work — in offices, factories and homes. Gently stimulating to mind and body, tea adds its healthful cheer to any meal. "Tea Time" has become an hour of the day happily looked forward to; "tea party" a gay occasion in the pattern of gracious living.

Among all the things we daily eat and drink, the story of tea goes back the farthest. Back to a legendary emperor of China, called the "Divine Healer," who reigned some 27 centuries B.C. He included the wild tea plant in his list of healing plants.

How tea was then prepared is not known but in records of the Emperor Chang I (A.D 386) the entire process of tea cultivation and preparation is carefully described. Tea soon became the national drink and was one

of China's most important exports to neighboring countries. Tea was one of the wonderful products of the mysterious East brought back by Marco Polo. Gradually over the centuries its use spread around the world.

From such great teas we have selected three outstanding ones that will give a wider range of taste than similar teas bought in stores.

CHOICEST EARLY SPRING

PAN-FIRED GREENS

One of the finest of Japan's green teas — its tender green leaves plucked from the tea bush in the first flush of Spring; cured in porcelain pans over charcoal fires. Esteemed in Japan as Hiki-cha, the tea of ceremony — its pale gold color in the cup bespeaks its rich delicate flavor — a tea for connoisseurs.

CANNISTER, 4 OZ. \$1.00

FINEST ORANGE PEKOE

Grown in the highlands of Ceylon, Orange Pekoe is an exotic blend of delicate teas. This flowery leaf black tea is highly flavored, though it yields a delicate aroma.

4 OZ. CANNISTER \$1.25

EXTRA FANCY ENGLISH

BREAKFAST

A select blend of hearty India and Ceylon teas. English Breakfast is a light-bodied black tea with a rich deep color. Ever increasing in popularity as an ideal breakfast tea.

4¼ OZ. CANNISTER \$1.00

TEA BAGS

24 Bags in 4 Oz. Cannister

ENGLISH BREAKFAST \$1.00

ORANGE PEKOE \$1.00

100 Bags in Carton

ENGLISH BREAKFAST \$2.00

ORANGE PEKOE \$2.00

All Prices Post-Paid

HOW TO MAKE — A REALLY FINE CUP OF TEA

Use fresh water. Bring to a furious boil. Put tea in teapot; one level teaspoon per cup (more or less as desired), plus "one for the pot." Pour boiling water on tea. Steep three to five minutes — the longer the stronger.

Edible Grains and Seeds

GREEN SOY BEAN: This bean was developed on our experimental farm 6 years ago. Each year, we have increased the acreage planted and due to its great demand, a shortage has developed about July. This year, we doubled the planting and expect a large harvest. This bean is greenish in color, larger than any soy bean we have seen. Its versatility is great. It can be boiled, baked, roasted, sprouted, and if planted in gardens, picked and cooked, frozen and canned like green peas.

2 lb. - 90¢ — 3 lb. - \$1.15 — 4 lb. - \$1.40 — 5 lb. - \$1.60

All prices POSTPAID. West of Mississippi River add 15¢ per pound. In larger quantities, write for prices.

HULLED MILLET: A small seed that has many uses in breads, pancakes, waffles, cereals and puddings. It can be substituted for cornmeal in the same proportion.

2 lb. - \$1.15 — 3 lb. - \$1.45 — 4 lb. - \$1.70 — 5 lb. - \$1.90

All prices POSTPAID. West of Mississippi River add 15¢ per pound.

HULLED UNPEARLED BARLEY: A hulled grain used for soups, puddings and cereals. Can also be used as a substitute for rice, millet or buckwheat.

2 lb. - \$1.15 — 3 lb. - \$1.45 — 4 lb. - \$1.70 — 5 lb. - \$1.90

All prices POSTPAID. West of Mississippi River add 15¢ per pound.

SESAME SEEDS WHITE HULLED: Small slightly aromatic seed used as topping of breads, rolls, cakes, cookies and confections.

2 lb. - \$1.55 — 3 lb. - \$2.05 — 4 lb. - \$2.50 — 5 lb. - \$2.80

All prices POSTPAID. West of Mississippi River add 15¢ per pound.

OAT GROATS — WHOLE HULLED: A hulled grain used as a cooked cereal or porridge.

2 lb. - 95¢ — 3 lb. - \$1.25 — 4 lb. - \$1.40 — 5 lb. - \$1.55

All prices POSTPAID. West of Mississippi River add 15¢ per pound.

OAT GROATS STEEL CUT: Used the same as whole Hulled Oats.

2 lb. - 95¢ — 3 lb. - \$1.25 — 4 lb. - \$1.40 — 5 lb. - \$1.55

All prices POSTPAID. West of Mississippi River add 15¢ per pound.

BUCKWHEAT WHOLE BROWN GROATS: A grain that can be used in soup, cereal or bread doughs after being cooked.

2 lb. - \$1.30 — 3 lb. - \$1.80 — 4 lb. - \$2.25 — 5 lb. - \$2.60

All prices POSTPAID. West of Mississippi River add 15¢ per pound.

SUNFLOWER SEED — GIANT — UNHULLED: Seeds are eaten raw like nuts; are valued for high content of protein. Are rich in Vitamin B, Calcium, Phosphorous, Iron; also supplies Vitamins A, C, D, E and K.

2 lb. - \$1.40 — 3 lb. - \$1.85 — 4 lb. - \$2.25 — 5 lb. - \$2.60

All prices POSTPAID. West of Mississippi River add 15¢ per pound.

SUNFLOWER SEED EXTRA LARGE HULLED:

2 lb. - \$2.55 — 3 lb. - \$3.70 — 4 lb. - \$4.45 — 5 lb. - \$5.15

All prices POSTPAID. West of Mississippi River add 15¢ per pound.

RAW SUGAR — KLEEN: Sugar in its natural form without being refined.

5 lb. - \$2.00 — 10 lb. - \$3.50

All prices POSTPAID. West of Mississippi River add 15¢ per pound.

CORNMEAL YELLOW: Freshly ground, unfumigated, unde germinated from our own open pollinated corn. All the health and goodness of the whole kernel left-in.

5 lb. - \$1.30 — 10 lb. - \$2.15

All prices POSTPAID. West of Mississippi River add 15¢ per pound.

Soy Bean Products

Since we began raising our edible Soy Beans, many requests have been made for Soy Products. We are pleased that we can now place some of these products in our catalogue and trust you will enjoy them as much as we have. These products are manufactured and packed by The Loma Linda Food Company of Mount Vernon, Ohio. Suggestions for serving them will be sent with each order.

SOY FLOUR

For that nutty flavor and alkaline balance, replace 20-25% of wheat or other flours with Soy Flour when making bread, biscuits, cookies, waffles, etc. Recipes on every package.

2—1-Pound Pkgs. \$1.30

SOYAGEN

Powdered for use like milk.

Soyagen is recommended to those desiring a fully sterilized milk-like vegetable product. Entirely free from ingredients of animal origin. Is of approximately the same general composition as dairy milk. You will enjoy the rich full flavor of homogenized Soyagen. It's creamy, smooth and satisfying.

16 OZ. CAN \$1.80 5 LB. CAN \$7.50

LINKETTS

Loma Linda Skinless Linketts contain no meat or animal products, and are an excellent source of protein and minerals. They may be grilled or prepared in any way that suits the taste — superb eating at any meal.

CAN, 7½ OZ. 65¢

GREEN SOY BEANS

Loma Linda Green Soy Beans are tender, tasty and distinctive in flavor, rich in phosphorus, potassium and calcium; also Vitamins A, B and B-2. A splendid addition to vegetable salads. Mix with corn for a delicious succotash, or serve in a variety of ways as an entree.

CAN, 17 OZ. 50¢

SOY BEANS IN TOMATO SAUCE

Contain many of the nutritive elements otherwise obtainable in milk, meat or eggs. Low in starch, alkaline reactions, rich in good quality and vitamins. Excellent source of vitamin B. Recipes on every can.

CAN, 17 OZ. 50¢

GREEN SOY BEANS

NO SALT ADDED

In this green Soy Bean all the tender goodness has been captured for your table. All the fresh green Soy Beans picked right from the garden. Used for centuries in the Far East. Orientals describe their rich, delicate flavor as the "Meat without Bones." These beans can be placed far above any known vegetable in protein content and can be rated tops in both nutrition and economy. Give your family a flavor break. Discover this new taste enjoyment. Serve green Soy Beans for a meal to remember.

CAN, 17 OZ. 60¢

All Post-Paid. West of Mississippi add 15 cents per pound for postage.

Lawn Grasses

You are proud of your home and there is nothing that adds more beauty to it than a luxurious lawn, a lawn which when well-established takes care of itself with the minimum of care. To have such a lawn, we experimented with many mixtures of the best in grass seeds; three were selected as the outstanding ones and are recommended for the establishment of a beautiful lawn. The seeds used are clean, free from weed seeds, without clover except where stated.

SUPER

The tops of all lawn seeds with high percentage of Merion Blue Grass for showplace beauty. All fine bladed perennial grasses. Sunny and partial shaded areas.

1 lb. Pkg. \$1.90

3 lb. Pkgs. \$5.25

GOLD MEDAL

For sunny lawns receiving moderate to hard wear. Contains high percentage of fine bladed perennial grasses. 2% of Clover seeds.

1 lb. Pkg. \$1.70

3 lb. Pkgs. \$4.25

BLUE RIBBON

Quick growing, for poor and sandy soils, slopes, sunny or partially shaded areas.

1 lb. Pkg. \$1.60

3 lb. Pkgs. \$3.90

MERION BLUE AND CREEPING RED FESCUE

50-50 Mix

1 lb. \$2.00

MERION BLUE STRAIGHT

1 lb. \$2.50

For the best Results use "FERTRELL" no matter what grass seed you select.

All grass seed orders are POST-PAID. West of the Mississippi River add 15 cents per pound for additional postage.

ASK FOR OUR BOOKLET ON A LUXURIANT LAWN

Fertrell[®] WHAT IS IT . . .

HOW IT BUILDS SOIL

Fertrell is a NATURAL and ORGANIC blend that provides the elements required to build a healthy and productive soil. Its content of watersoluble Nitrogen, Phosphorus and Potash will give plants a quick and vigorous start. Then, through the action of soil acids and bacteria on FERTRELL the same elements will provide plants with a complete ration of nourishment during their entire growing season, thereby insuring a harvest that is high in food value for man and animals.

Fertrell is a complete plant food. It provides the three most essential elements — Nitrogen, Phosphorous and Potash. It supplies the two secondary elements — Calcium and Magnesium — and twelve trace elements which, science has found, aid plants to make optimum growth and produce grain that is full of necessary minerals and vitamins.

Fertrell has up to 50 per cent of humus-making materials. Humus in the soil encourages the growth of bacteria and earthworms, both of which are necessary for maintaining the soil in top productive condition. In addition to being a plant food, FERTRELL is a soil conditioner. Its complete range of ingredients works on the soil and keeps it in proper balance.

Fertrell[®] DOES FOUR THINGS

1. BUILDS RICHER SOIL
2. PROVIDES HUMUS
3. SUPPLIES TRACE ELEMENTS
4. HAS LASTING EFFECT ON THE SOIL



Gardeners

agree
Fertrell
THE ALL-PURPOSE PLANT FOOD
IS BEST!

**GARDENERS
BENEFIT**

Fertrell provides all the elements so difficult for the small gardener to obtain from the average garden supply store (except in incomplete mixtures requiring the purchase of several different packages—meaning many separate applications).

Fertrell means better flowers with natural vigor and more brilliant coloring of leaves and blooms.

Fertrell means better lawns—lawns that have that green freshness and luxurious velvety appearance.

Fertrell means healthier vegetables, fruit and berries because it is a natural product and not artificially produced.

WHAT MATERIALS ARE USED IN *Fertrell*[®]

BLOODMEAL	for Nitrogen and Humus.
BONEMEAL	for Phosphorus.
CASTOR POMACE	for Nitrogen, Phosphorus, Potash, Humus.
COCOA SHELLS	for Nitrogen, Potash, Humus.
COTTON HULL ASHES	for Potash.
COTTONSEED MEAL	for Nitrogen, Phosphorus, Potash, Humus.
BLEND OF SEA PRODUCTS	for Nitrogen, Potash, Humus, Min- erals.
AGRINITE	for Nitrogen, Humus.
CHICKEN MANURE	for Nitrogen, Phosphorus, Potash, Humus.
FEATHER TANKAGE	for Nitrogen, Humus.
ANIMAL TANKAGE	for Nitrogen, Phosphorus, Potash, Humus.
TOBACCO DUST	for Nitrogen, Potash, Humus.
OYSTER MEAL	for Phosphorus, Calcium.
SLAG (AGRICULTURAL)	for Calcium, Magnesium, Minerals.
SOYA BEAN MEAL	for Nitrogen, Humus.
PHOSPHATE ROCK	for Phosphorus.
F.T.E. (Fritted Trace Elements)	for Minerals.
GREEN SAND	for Potash, Minerals, Base Exchange.

Many other materials both NATURAL and ORGANIC are used. We do not guarantee that all of these materials will be found in each of our blends. There are periods of the year when certain materials can not be obtained, then other materials of the same value or better are used as substitutes.

Each blend is scientifically formulated from any of the above materials and for the particular use each blend is intended for.

Fertrell has no "Filler."

Every bit of it is a balanced plant food.

GUARANTEED TO CONTAIN NO CHEMICALS

FERTRELL IS TIME TESTED

The development of FERTRELL represents years of research by The Natural Development Company. Our goal is to bring out a complete ORGANIC and NATURAL product in one package . . . a plant food and soil conditioner that would do the combined work of lime, fertilizer, humus and trace elements.

Letters Pour In From Customers Telling Of THEIR SUCCESS WITH *Fertrell*

NEW YORK

"I wish to express my sincere appreciation and gratitude for your efforts in initiating the FERTRELL products in this area.* However, I had been so enamoured by FERTRELL products, I felt any cost was worth it. Results were and are excellent. I have used FERTRELL products on my 200 roses, shrubs, perennials, and lawns. We have had, recently, a severe hot, dry spell.* By using FERTRELL earlier in the season, lawns continue to look as lovely as a golf green. I can not recommend FERTRELL products too highly. They are non-toxic, easy to use, highly effective, and inexpensive."

RHODE ISLAND

"I have had very good results with FERTRELL, both here and in Florida. My citrus trees are much better and bear much better since I used FERTRELL."

OHIO

"It sure improved my vegetables beyond my belief. I am more than satisfied with same."

ILLINOIS

"FERTRELL is by far the best fertilizer I have ever used, and I have the greenest, most luxurious Merion Lawn, practically weed free, and so thick that crab grass has almost ceased to be a real problem. I only wish I had known about FERTRELL long ago, I could have saved many hard earned dollars that were spent for "the best" so called fertilizers that only washed away with the rains and burned up what little grass there was."

NEW YORK

"I used your fertilizer and I may state that FERTRELL is far superior of any fertilizer I ever used in all my 30 years of gardening."

MARYLAND

"Your products are surely excellent. I have a fine stand of grass from seed sown last summer. Your fertilizer is the best I've had. And your seed's so good."

MISSOURI

"I have ordered a ton of FERTRELL Super. I have used this product for several years and find that it exceeds any other product I have ever used on lawns, flowers, shrubs, etc."

PENNSYLVANIA

"I have been using your product "FERTRELL" this past summer and like the results very much as to the growth of flowers and other plants."

IOWA

"I want to tell you how happy I was with the results I got from FERTRELL. I had the best garden, large potatoes and everything. I am so thankful for the discovery of FERTRELL."

Letters pour in from customers telling of their success with Fertrell

NEW YORK

"I have been using your FERTRELL and find it very good and sorry I didn't know about it sooner."

PENNSYLVANIA

"We were introduced to FERTRELL in 1954. We noticed that FERTRELL grown corn was dark green in color and that it continued to grow and fill out the ends of the ears, after the corn grown on our former fertilizers was dried up.* 1955 was a drought year, and then we really found the benefits of all natural, humus forming FERTRELL, as we got good crops of Sweet Corn and Field Corn when there were crop failures all around us. As result we have been using only FERTRELL each year since then. We find it to be a real friend of Clovers and Legumes in our pastures and Poultry Ranges since it is not acid in nature, like many fertilizers.* We find FERTRELL to be a complete Plant Food, with no need to add anything else to the soil. Also very economical because it continues to build up the soil and requires a minimum of FERTRELL added each year.

INDIANA

"We claim that Indiana grown tomatoes have a very good flavor, but the tomatoes grown with FERTRELL were just a little better. It is necessary to spray tomatoe fields from 5 to 8 times each season to combat disease, and the cost is about \$5.00 per acre.* This 6 acres had the fertility and it increased by using FERTRELL, so we did not spray. We had no disease and had good firm tomatoes. Savings amounted to about \$30.00 per acre which was more than the cost of FERTRELL. The yield was about 9 tons per acre, in spite of the fact that parts of the field were damaged by water.

Next year we plan to use FERTRELL on about 150 acres as we are convinced that there is economy in using organic plant food."

MARYLAND

"Having watched the results you obtained from FERTRELL on your expeirmental plots, we decided that we would try FERTRELL on our farm to improve our soil and get better yield from our crops than we had been getting from the fertilizers we were using. We do vegetable and general field crop farming besides being breeders and raisers of Hereford Swine.* Last Fall we bought your FERTRELL to see if it would improve the grass and clover for next years use. This year we put two brood sows each with litter of pigs on this pasture as soon as weather permitted we also put four sows with litters on another pasture where other fertilizer had been applied in the Spring. The two sows in the pasture where FERTRELL had been used remained in their proper inclosure whereas the four other sows keep breaking out looking for something that was lacking in the grass. Two of these sows were then put in with the two sows in the pasture where we used FERTRELL and they remained therein so we put all of them in that pasture and they have not broken out since. Also we have not fed any extra food of any type to these six sows and they feed entirely on the grass and clover and have the best and healthiest litter of pigs we have ever had. Another thing we used to be bothered with the young pigs when getting over one month old with getting the scours, this year none of them have suffered from this.

Our field corn is better and healthier looking this year than ever* and is taller and has a deeper green color than any corn raised by us in previous years.* Early this Spring, we put your FERTRELL in our rubarb field and to our surprise, we nearly doubled our income from that field over last year mostly due to a better quality and receiving top prices. Our tomatoes are healthier looking with no sign of drying and more blossoms have set into fruit that we have experienced before. Our beans, squash, sweetcorn and other vegetables performing equally well.

Letters pour in from customers telling of their success with Fertrell

NEW JERSEY

"I am sure you will understand I am very much pleased with results from my initial order — Very fine roses — with no bugs — without spray."

PENNSYLVANIA

"I find your product very satisfactory. I have very good success with it."

COLORADO

"I am very well pleased with the results I'm having due to using FERTRELL SUPER on my lawn as you recommended last fall. I am pleased to note I am one of very few in the neighborhood that has a green lawn growing — as a matter of fact it will need mowing soon and in spite of 15 to 20 degree temps every night."

GEORGIA

"I ordered — FERTRELL last year and used it under okra and collards; never have I had such a harvest."

FLORIDA

"So you are the folks that make FERTRELL, I really love it, have used it two years."

MISSOURI

"I must say that your FERTRELL SUPER is the best I ever used, it will not burn."

NORTH CAROLINA

"Last year I used what I thought was a good substitute." "NO GOOD."

Fertrell SUPER, Small Packages

ZONE I

Md., N.J., Va., Pa., Del., N.C., W. Va., N.Y., Conn., S.C., Ga.,
Tenn., Ind., Ky., Ohio, Mass., Mich., Vt., N.H., Me., R.I.

20 Lb. Bag P.P. Prepaid\$3.80

ZONE II

Fla., Ala., Miss., Ark., Mo., Ill., Iowa, Wisc., La., Okla., Kans.,
Texas, Nebr., S.D., N.D., Minn.

20 Lb. Bag P.P. Prepaid\$4.80

ZONE III

N.M., Col., Wyo., Mont., Ariz., Utah, Ida., Nev., Ore., Wash.,
Calif., Hawaii, Alaska

20 Lb. Bag P.P. Prepaid\$6.00

Books . . .

THE NATURAL FOODS COOKBOOK

By

BEATRICE TRUM HUNTER

This is one of the best books on cooking that we have ever run across. It contains 267 pages just crammed full of recipes for good cooking, good eating and good health. Every cook should not be without this book.

Selling Price \$4.95 — **Our Price \$3.95 Postpaid**

SILENT SPRING

By

RACHEL CARSON

The most talked about book today and listed as the second best seller for October. This is a book that should be read by everyone. It is informative on the dangers of insecticides and weedkillers, pointing out the damage that is and can be done with the uncontrollable use of these poisons, not only to soil, birds and animals, but to human beings. A MUST FOR READING.

Selling Price \$4.95 — **Our Price \$3.95 Postpaid**

STAY YOUNG LONGER

By

LINDA CLARK

The author of the book is Linda Clark who has made a detailed study of nutrition and psychology. She has accomplished a herculean task of compiling and bringing order to a vast assortment of materials dealing with diet, health and aging. Her book is therefore an excellent and encouraging guide to those who wish to approach the later years creatively.

Selling Price \$5.00 — **Our Price \$3.95 Postpaid**

WATER AND THE CYCLE OF LIFE

By

JOSEPH A. COCANNOUER

A book giving the importance of quality water to soil, plants, animals and man. The Author is personally known to us for his vast knowledge of agronomy, making him an authority on this subject.

Selling Price \$3.00 — **Our Price \$2.25 Postpaid**

VEGETABLE SEEDS

FLOWER SEEDS

GRASS SEEDS

EDIBLE SEEDS
(ORGANICALLY GROWN)

CORN MEAL

from the manufacturer of
Fortrell[®]

THE PLANT FOOD FOR WHATEVER GROWS IN YOUR SOIL

BOOKS

TEAS

HERBS

SPICES

RAW SUGAR

AND MORE—LOOK INSIDE

U.S. DEPA

WAS. DEPT. OF AGRICULTURE
THE NATURAL SEEDS CO.
CAMBRIDGE
OFFICIAL BUSINESS

U. S. DEPARTMENT OF AGRICULTURE
NATIONAL AGRICULTURAL LIBRARY
DIVISION OF REFERENCE
WASHINGTON 25, D. C.

Nursery & Seed Trade
Catalog Section